

PREPARATION OF RAW MATERIAL FOR SEAWEED

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Inventor: MAEDA TAKEYOSHI
Applicant: MAEDA TAKEYOSHI
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Application number: JP19830141227 19830803
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Abstract of JP60041470

PURPOSE:To obtain a raw material for seaweeds directly usable for secondary processing only by thawing, by sterilizing raw seaweeds under heating, dehydrating them, grinding them, making them into a pasty state by heating and electron sterilization, forming them into a fixed shape, freezing and preserving them. **CONSTITUTION:**Seaweeds such as WAKAME seaweeds, tangles, lavers, etc. are washed, dehydrated by a microwave dryer into 50-90wt% water content depending upon uses, and crushed by a crusher into fine granules. They are heated and sterilized with electrons by a blender with a microwave heater, and blended until they become a pasty state. They are blended and formed into a shape with a volume having 30-50mm. thickness, 40cm lateral width, and about 60cm length, and about 10kg weight, and frozen and preserved.

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